



Product code: 7591

# Viña Elena, Familia Pacheco Barrica, DO Jumilla, Spain, 2018



## Producer Profile

Widely considered to be one of the best wineries in Jumilla, Viña Elena is very much a family affair with Elena Pacheco at the helm supported ably by her mother, sisters and children.

Viña Elena sits directly inland from the Costa Blanca and that venerable holiday destination, Benidorm. Safe to say, it is hot in this south east corner of Spain and Elena is fascinated by Monastrell and how she can create ever more elegant and delicate incarnations of it, despite the intensity of the sun.

## Viticulture

From their 17 hectares of organically cultivated vines set within the semi-arid, hilly landscape, Elena experiments with the differing soil types to see how Monastrell will react and how she can express the personality of the grape. The differing terroir, organic practices and the lack of oak influence all goes to create fascinating wines of greater elegance, fruit and delicacy than the heat of this sun worshippers' land would have you expect.

## Winemaking

A traditional fermentation in stainless steel vat, temperature controlled at 24° C for 8 days. Native yeast, malolactic fermentation in vat and then 3 months with French Oak.

## Tasting Note

Aromas of ripe red fruits and cherry with subtle hints of spice. Very expressive on the palate. Elegant first impression of freshness, followed by the fruitiness and maturity of the Monastrell. Soft notes well integrated toast, caramel, toffee. It is fresh, lively, balanced and harmonious with a long aftertaste.

## Food Matching

Delicious with tapas, roast meats, stews and cheese.

## Technical Details

### Varieties:

Monastrell 60%  
Cabernet Sauvignon 25%  
Syrah 15%

ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

## Oak Treatment

Time: 3 months

Type: French

% wine oaked: 100

% new oak: None